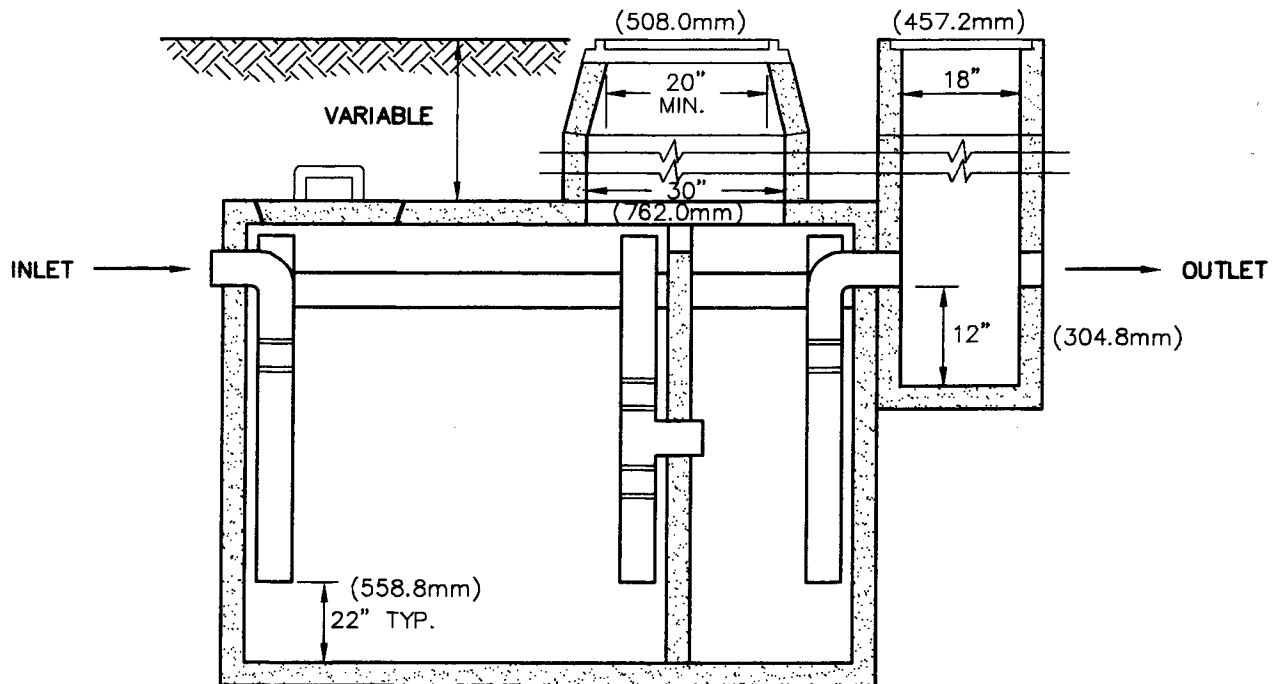


REVISIONS			
DESCRIPTIONS	BY	DATE	APPROVED



**NOTES:**

1. INTERCEPTORS SHALL BE CONSTRUCTED IN ACCORDANCE WITH THE DESIGN APPROVED BY THE ADMINISTRATIVE AUTHORITY AND SHALL HAVE A MINIMUM OF TWO COMPARTMENTS WITH FITTINGS DESIGNED FOR GREASE DETENTION.
2. THERE SHALL BE AN ADEQUATE NUMBER OF MANHOLES TO PROVIDE ACCESS FOR CLEANING ALL AREAS OF AN INTERCEPTOR; A MINIMUM OF ONE (1) PER TEN (10) FEET OF INTERCEPTOR LENGTH. MANHOLE COVERS SHALL BE GAS TIGHT IN CONSTRUCTION HAVING A MINIMUM OPENING DIMENSION OF TWENTY (20) INCHES.
3. IN AREAS WHERE TRAFFIC MAY EXIST THE INTERCEPTOR SHALL BE DESIGNED TO HAVE ADEQUATE REINFORCEMENT AND COVER.
4. EACH GREASE INTERCEPTOR SHALL BE SO INSTALLED AND CONNECTED THAT IT SHALL BE AT ALL TIMES EASILY ACCESSIBLE FOR INSPECTION, CLEANING, AND REMOVAL OF THE INTERCEPTOR GREASE. A GREASE INTERCEPTOR MAY NOT BE INSTALLED IN ANY PART OF A BUILDING WHERE FOOD IS HANDLED. LOCATION OF THE GREASE INTERCEPTOR SHALL MEET THE APPROVAL OF THE CITY ENGINEER.
5. INTERCEPTORS SHALL BE PLACED AS CLOSE AS PRACTICAL TO THE FIXTURES IT SERVES.
6. EACH BUSINESS ESTABLISHMENT FOR WHICH A GREASE INTERCEPTOR IS REQUIRED SHALL HAVE AN INTERCEPTOR WHICH SHALL SERVE ONLY THAT ESTABLISHMENT.

DRAWN BY:  
C.A.C.  
DESIGNED BY:

DATE:  
4/18/94  
FILE NAME:  
PR-F-7.DWG

CITY OF PASO ROBLES  
ENGINEERING DIVISION

DRAWING NO.

TYPICAL GREASE INTERCEPTORS

F-7